CHINA POBLANO
NOODLES & TACOS

COCKTAILS

Mexican Mimosa $14
Cava, aguafresca (daily selection)

Mexican Gin & Tonic $17
Bombay Sapphire gin, St Germain elderflower, epazote, cilantro, orange peel, coriander, Q Tonic

Chai-Knees $16
Botanist gin, lemon, honey, chai bitters

Up in Smoke $15
Tito's vodka, St. George spiced pear, lapsang souchong tea, lemon

Ma $15
Old Overholt rye whiskey, lemon, ginger, star anise

5-Spice Old Fashioned $15
Rittenhouse rye whiskey, Chinese 5-spice, Angostura bitters

Oaxacan Old Fashioned $17
Del Maguey Vida mezcal, agave, amaro Montenegro, orange bitters

MARGARITAS

C Salt Air Margarita $16
José Andrés' personal creation with fresh lime, salt"air"
Add pomegranate +$1

Flaca $16
Milagro tequila, orange, agave, lime, orange bitters

Shiso Spicy $16
Milagro tequila, red shiso, serrano, lime

Ron Cooper $17
Milagro tequila, lime, sal de gusano, Del Maguey Vida mezcal

BOTTLE BEER

Corona Premier, Negra Modelo, Modelo Especial, Tsingtao $8

Michelada, sal de gusano rim, tomato sangrita **+$3**

Belching Beaver Phantom Bride IPA $12
India Pale Ale, 16oz, 7.1% ABV

Baja Brewing Por Favor IPA $11
Mexican IPA, 12oz, 7% ABV

Hitachino Nest White Ale $13
Belgian White Ale, 330ml, 5.5% ABV

Tenaya Creek Craft Pilsner $9
Lager, 12oz, 5.4% ABV

Yanjing $9
Pale Lager, 12oz, 4.5% ABV

SPARKLING WINE

Poema, *NV Brut*, Spain **$48/$12**

Gruet, *NV Brut Rosé*, New Mexico **$56/$14**

Espuma de Piedra, *NV Blanc de Blancs,* Mexico **$78**

WHITE WINE

Casa Magoni, *2019 Valle de Guadalupe Chardonnay*, Mexico **$48/$12**

Don Olegario, *2018 Rias Baixas Albariño, Spain* **$48/$12**

Graff, *2018 Mosel Riesling Spatlese,* Germany **$40/$10**

L.A. Cetto, *2016 Valle de Guadalupe Chenin Blanc,* Mexico **$42**

William Fèvre, *2017 Champs Royaux Chablis,* France **$88**

RED WINE

Emilio Moro Finca Resalso, *2018 Ribera del Duero Tempranillo,* Spain **$48/$12**

Sean Minor 4B, *2018 Central Coast Pinot Noir,* California **$52/$13**

Bodegas de Santo Tomás, *2017 Baja California Cabernet Sauvigon,* Mexico **$52/$13**

Emevé Armonia de Tintos, *2017 Valle de Guadalupe Red Blend,* Mexico **$65**

Ensamble, *2016 Valle de Guadalupe Red Blend,* Mexico **$72**

ALCOHOL FREE

Aguas Frescas $5
A Mexican juice specialty!

Diet Pepsi, Mist Twist $5

Mexican Pepsi $6

Jarritos *Assorted flavors* **$6**

Fever-Tree $6 *Club Soda, Tonic, Ginger Ale, Ginger Beer*

COFFEE & TEAS

Coffee press $10
Organic espresso blend by Zona Rosa

Pot of Tea $6.88

Shanghai Rose
Rose petals and black tea leaves infused with lychee

Imperial Tung Ting Oolong
"Frozen Summit" leaves lend to nutty aromas and complexity

Floral Jasmine Green
Sweet and bright with high antioxidants

Harmony
Chamomile, peppermint, orange blossoms and allspice

TEQUILAS

Agaves in the highlands of Jalisco grow with cooler nights and more rain in red clay soil, resulting in a balance of minerality, citrus, tropical fruits and subtle herbaceous characteristics. Lower altitude and higher temperatures make Jalisco's lowland tequilas more aggressive with robust and earthy notes.

NOM 1480

123 Organic Blanco **$14**
123 Organic Reposado **$15**
123 Organic Añejo **$16**
123 Organic Diablito **$32**

Arte Nom 1549 Blanco **$14**
Arte Nom 1414 Reposado **$16**
Arte Nom 1146 Añejo **$18**

NOM 1137

Casa Noble Blanco **$13**
Casa Noble Reposado **$15**
Casa Noble Añejo **$17**

NOM 1487

Cazadores Reposado **$13**
Cazadores Cristalino **$15**

NOM 1416

Clase Azul Reposado **$36**

NOM 1449

Don Julio Blanco **$13**
Don Julio Reposado **$14**
Don Julio Añejo **$15**
Don Julio 1942 **$38**

NOM 1139

El Tesoro Platinum **$11**
El Tesoro Reposado **$13**
El Tesoro Añejo **$14**

NOM 1493

Fortaleza Blanco **$15**
Fortaleza Reposado **$17**
Fortaleza Añejo **$20**

NOM 1119

Herradura Blanco **$13**
Herradura Reposado **$14**
Herradura Añejo **$15**
Herradura Ultra **$16**

NOM 1137

Komos Cristalino **$37**

NOM 1122

Maestro Dobel Diamante **$13**
Maestro Dobel Reposado **$15**
Maestro Dobel Añejo **$16**

NOM 1559

Milagro Blanco **$11**
Milagro Reposado **$12**
Milagro Añejo **$13**

NOM 1120

Siete Leguas Blanco **$13**
Siete Leguas Reposado **$15**
Siete Leguas Añejo **$16**

NOM 1474

Tequila Ocho Plata **$14**
Tequila Ocho Reposado **$15**
Tequila Ocho Añejo **$16**

NOM 1523

Volcan Blanco **$12**

AGED IN WHISKEY BARRELS

Corazon Thomas Handy Añejo **$21**
Corazon Sazerac Rye Añejo **$21**

In celebration of The Cosmopolitan's 10th anniversary, $1 of every dish sold will be donated to Las Vegas Rescue Mission to provide food, shelter and essentials to those in need.

MEZCALS

Mezcal is made by a palanquero using traditional techniques, capturing the true body and spirit with only two ingredients: water and the heart of the maguey. Known for its smoky flavor, each Mezcal has unique aromas that will open your senses to the culture of Mexico.

NOM O98X

Agave de Cortez **$11**

NOM O472X

Bozal Ibérico **$24**
Bozal Pechuga **$24**

NOM D291G

Clase Azul Cenizo **$52**

NOM O231X

Convite Coyote **$22**
Convite Ensamble Silvestre **$15**

NOM O220X

Creyente Joven **$12**

NOM O41X

Del Maguey Barril **$26**
Del Maguey Chichicapa **$20**
Del Maguey Crema de Mezcal **$14**
Del Maguey Ibérico **$40**
Del Maguey Las Milpas **$16**
Del Maguey Minero **$18**
Del Maguey Pechuga **$38**
Del Maguey San Luis del Rio **$20**
Del Maguey Vida **$12**
Del Maguey Wild Jabali **$31**

NOM F283D

Derrumbes Michoacán **$18**
Derrumbes San Luis Potosi **$11**
Derrumbes Tamaulipas **$17**

NOM O98X

El Jolgorio Espadín **$18**
El Jolgorio Madrecuixe **$40**
El Jolgorio Pechuga **$36**

NOM O171X

El Silencio Espadín **$11**

NOM O15X

Fidencio Clásico **$13**
Fidencio Tepeztate **$33**

NOM O380X

Gem & Bolt **$13**

NOM O01X

Ilegal Joven **$15**
Ilegal Reposado **$18**
Ilegal Añejo **$25**

NOM O171X

Koch Lumbre **$22**

NOM O017X

Leyenda Durango **$14**
Leyenda Guerrero **$14**

NOM G169R

Mayalen Borrego **$18**

NOM O396X

Marca Negra Dobadan **$20**
Marca Negra Espadin **$14**
Marca Negra Tobala **$26**

NOM O02X

Mestizo Añejo **$17**

NOM O168X

Mezcal Verás Joven **$16**
Mezcal Verás Reposado **$18**

NOM O98X

Nuestra Soledad **$11**

MEZCALS CONTINUED

NOM O120X

Pierde Almas Conejo **$45**
Pierde Almas La Puritita Verda **$14**

NOM O37X

Real Minero Arroqueño **$42**

NOM F193D

Xicaru Silver **$12**
Xicaru Silver 102 **$13**
Xicaru Reposado **$13**

BACANORA

Produced in the Northern state of Sonora with agave Pacifica, bacanora is roasted in earthen pits imparting a smoky character. Sonora's dry dessert is the ideal climate for the agave to flourish.

NOM 168

Rancho Tepua **$15**

RAICILLA

With over 500 years of history, raicilla was overshadowed by the popularity of Jalisco's biggest export, tequila. Here, the piñas are typically cooked above ground and distilled using ancestral methods in the palenque.

NOM 1480

La Venenosa Costa **$16**
La Venenosa Sierra **$15**
La Venenosa Sur **$18**

POX

A distillate of corn, pox (pronounced "posh") is a centuries-old Mayan liquor traditionally used in shaman ceremonies and medicine.

Siglo Cero **$12**

SOTOL

Made from the Dasylirion Wheeleri plant, which translates to "Desert Spoon," sotol is produced using traditional methods in the states of Chihuahua, Durango and Coahuila.

NOM 1480

La Higuera Cedrosanum **$15**
La Higuera Leiophyllum **$15**
La Higuera Lucidum Rose **$35**

Por Siempre **$12**

NOM 199

Sotoleros Lechuguilla **$22**

FLIGHTS

Created for the spirit lover in you, our tasting flights will take you on a unforgettable sensory experience through the agave fields of Mexico.

Smoky Beginnings **$15**
Del Maguey Crema, Fidencio Clásico, Xicaru Silver

Let's Get Wild! **$29**
Marca Negra Tobala, Del Maguey Wild Jabali, Koch Arroqueño

Highlands **$15**
El Tesoro Platinum, Arte Nom Blanco, Siete Leguas Blanco

Lowlands **$15**
Herradura Blanco, Fortaleza Blanco, Casa Noble Blanco

Cristalino **$16**
Cazadores Cristalino, Herradura Ultra, Maestro Dobel Diamante